

# **2012 JERSEY SEAFOOD CHALLENGE**

## **Held at the Governor's Mansion**

### **Drumthwacket, Princeton**

*Coordinated by the New Jersey Department of Agriculture, the New Jersey Restaurant Association and the New Jersey Chapters of the American Culinary Federation*

**Thursday, June 21, 2012**  
**9 a.m. to 12 noon**  
**Drumthwacket**  
**354 Stockton Street**  
**Princeton, NJ 08540**

## **COMPETITION MANUAL**

All information is subject to change and will be communicated upon revision.

The 2012 Jersey Seafood Challenge is an event in which a pair of professional chef competitors prepares and presents a signature dish to be judged primarily on taste, execution of skills, presentation, sustainability and ease of preparation.

All professional chef competitors will showcase their exceptional culinary skills preparing 10 entree portions of their signature dish, focusing on Jersey Seafood, to be served individually plated for the judges. It also is encouraged to maximize use of Jersey Fresh produce and wine from New Jersey Growers. This phase will have a timeframe of one (1) hour to prepare the plates. This phase gives the chefs the opportunity to showcase skills and creativity more customary of the foodservice industry.

***The Seafood Challenge will be limited to 12 chef competitor pairs.***

***The winning chef and their sous chef will represent the State of New Jersey in the Great American Seafood Cook-Off in New Orleans on August 11, 2012.***

### **ELIGIBILITY CRITERIA**

1. Competitors shall live and work in NJ.
2. Those who have participated in the Great American Seafood Cook-off in any of the past three years (2009, 2010, or 2011) as an executive chef or an assistant will not be eligible.
3. No purveyor representatives (i.e. seafood or food service distributors such as Sysco) or large corporate restaurant chefs (10 or more sites – i.e. Chili's) are eligible.
4. High end country club or resort club chefs and hotel chefs tied to a prestigious restaurant are allowed to enter.

### **ENTRY MATERIALS**

Prior to the event, the following items must be completed and returned by the noted deadline via e-mail (recipes & pictures) or regular mail. Competitors will be eliminated from consideration if all items are not submitted.

Completed Entry Documents are due as soon as possible, no later than June 14, 2012.

1. Professional Chef's Entry Form to be submitted by the chef and their sous chef
2. Competing chefs' head shot in color, as a digital, high-resolution file (jpeg preferred)
3. Competing chefs' bios as a Word document - used for press releases and other promotions
4. Recipe entry form shall include recipe ingredients and preparation instructions for:

- Chef's Signature Jersey Seafood entree for 10 portions
5. Recipe Color Photograph: Single plate of Chef Signature Jersey Seafood entrée
  6. Source of seafood used in the recipe.

All forms, photos and recipes become property of the NJDA for the sole purpose of promoting domestic, sustainable New Jersey Fresh seafood. Photos and recipes will be used in online promotions, print media, press releases etc.

## **COMPETITION RULES & GUIDELINES**

### *INGREDIENTS & TOOLS*

- All competitors must provide the whole and raw Jersey Seafood and Jersey Fresh products in the amounts needed to prepare the required quantities for the submitted recipes entered.
- All competitors must provide all ingredients for the submitted recipes entered. Advanced cooking and mise en place is allowed.
- Competitors must bring their tools including small wares, knives, cutters, pans etc. to prepare recipes and plates and platters to present and display the finished dishes.
- Small appliances are allowed, but be brought in by competitors.
- Use of rechauds, cold bain maries for refrigeration and hot bain maries to hold hot foods are strongly suggested.

### *WORK STATIONS & KITCHEN AREAS*

- While all competitors will be working in open areas, each will be provided with a work station which will consist of an 8-foot table and access to running water and electricity.
- No cutting boards, small equipment or utensils will be provided to any competitors.
- All competitors are responsible for cleaning storage set up and break down of all personal tools, small wares, plates and platters and cooking stations.

## **COMPETITION FORMAT**

All entries should demonstrate regional and national cooking techniques and, first and foremost, basic culinary preparation skills, sanitation skills and a knowledge of sustainable New Jersey seafood species.

Each competing pair will have one (1) hour to prepare:

- Ten (10) individually plated servings of the pre-submitted Jersey Seafood signature dish. Of the ten (10) portions of the signature dish to be prepared, 9 are for the judges tasting and one is for display, critique and photography.

After the one (1) hour cooking time limit, each competing pair will have a ten (10) minute serving window. Start times will be staggered by 15 minutes, with the first team entering the cooking arena at 9 a.m. Chefs will be notified of their starting times.

During the 10-minute serving window, chefs will be questioned about the source of their recipe ingredients and the sustainability of the seafood.

Competition will take place from 9 a.m. to 12 noon. The first competing team will work in their assigned area from 9 a.m. to 10 a.m. The presentation window is 10 a.m. to 10:10 a.m. The second competing team will work in the kitchen from 9:15 a.m. to 10:15 a.m. This will continue until the time slot for the final competing team.

***There will be a post-event reception and announcement of the 2012 New Jersey Seafood Challenge Champion after the final competing team has presented their signature dish to the judges.***

---

## 2012 Jersey Seafood Challenge Entry Form

---

Deadline for Submission: June 14, 2012

Name: \_\_\_\_\_

Address, City, State, Zip:

\_\_\_\_\_

Phone: \_\_\_\_\_

E-mail: \_\_\_\_\_

Restaurant/Institution with which you are affiliated:

\_\_\_\_\_

Address, City, State, Zip (if different from above):

\_\_\_\_\_

Sous Chef Name: \_\_\_\_\_

Address, City, State, Zip:

\_\_\_\_\_

Phone: \_\_\_\_\_

E-mail: \_\_\_\_\_

Restaurant/Institution with which you are affiliated:

\_\_\_\_\_

Address, City, State, Zip (if different from above):

\_\_\_\_\_

Name of Signature Dish Recipe:

---

Ingredients for Signature Dish Recipe (be sure to include amounts):

---

---

---

---

---

---

---

---

---

Method of Preparation for Signature Dish Recipe (be sure to include method of preparation for entire entrée, i.e. sauces, vegetables, starch, garnish, etc.):

---

---

---

---

---

---

---

---

## 2011 Jersey Seafood Challenge Entry Form

---

Deadline for Submission: June 22, 2011

Please complete all pages of the application. Attach a short bio and headshot photo. Forward your completed application, bio, and photo to:

New Jersey Department of Agriculture  
2011 Jersey Seafood Challenge  
PO Box 330  
Trenton, NJ 08625-0330

You may send the application and digital photos to  
[lynne.richmond@ag.state.nj.us](mailto:lynne.richmond@ag.state.nj.us).

### Application Checklist

- ☐ Completed application (send by mail or electronically)
- ☐ Headshot photo (send by mail or electronically)
- ☐ Photo of Signature Dish Recipe (send by mail or electronically)

#### By Mail:

New Jersey Department of Agriculture  
2011 Jersey Seafood Challenge  
PO Box 330  
Trenton, NJ 08625-0330

#### By E-mail:

[lynne.richmond@ag.state.nj.us](mailto:lynne.richmond@ag.state.nj.us).

For questions call Lynne Richmond at 609-633-2954.